



Mezedakia

- Gigantes** 'γίγαντες π λ α κί' - oven baked giant beans with tomato sauce, olive oil, herbs & mizithra cheese 12
- Dolmathes** 'Δ ο λ μ άδες' - grape leaves stuffed with rice, onion, cinnamon, herbs, pine nuts, raisin & garlic yogurt 12
- Zucchini Cake** 'κ ο λ ο κ υ θ ο κ ε φ τ ε δ ες' - crispy zucchini cakes with cucumber & mint-yogurt dressing 15
- Beets** 'τ ε ύ τ λ α' - organic roasted beets, baby radish, citrus leaves & goat cheese spread 14
- Melitzanosalata** 'μ ε λ ι τ ζ α ν ο σ α λ ά τ α' - smoked eggplant, roasted red bell pepper, garlic, parsley and olive oil 13
- Saghanaki** 'σ α γ α ν α κ ι' - pan fried Kefalotyri cheese with lemon & oregano 14
- Octopus** 'χ τ α π ό δ ι' - grilled spanish octopus bed of Greek-inspired chickpea puree 19
- Mykonos Flatbread** 'λ ά μ α κ ο υ ν υ' - flatbread topped with herb marinated ground beef cooked in wood-fired oven 15
- Spinach Flatbread** 'σ π α ν ά κ ι λ α τ ω μ ι' - with blended feta and spinach cooked in wood-fired oven 16
- Tuna Tartare** 'τ ό ν ο ς' - Hand-cut ahi tuna with sesame oil, soy & citrus, paired with avocado & crispy taro chips 21
- Oven baked Prawns** 'φ η τ ή γ α ρ ι δ α' - wood-oven roasted prawns with tomato, onion, fresh basil, & feta 16
- Calamari** 'τ η γ α ν η τ ό κ α λ α μ ά ρ ι' - deep fried Monterey calamari with housemade tartar sauce 17
- Roasted Cauliflower** 'φ η τ ό κ ο υ ν ο υ π ι δ ι' - marinated cauliflower with almond aioli, pomegranate seeds & parsley 12
- Ouzo Mussels** 'Μύδια μ ε Ούζο' - steamed mussels with tomato, anise, onions, imported herb and feta 19
- Keftedes** 'κ ε φ τ ε δ ες' - grilled lamb & beef meatballs bed of tomato sauce & oregano 14
- Lamb Riblet** 'α ρ ν η σ ί α π λ ε β ά κ ι α' - oven braised lamb riblets with lemon & oregano 17
- Feta & Olives** 'φ έ τ ε ς ε λ ι έ ς' - marinated Greek olives and feta cheese top with olive oil & oregano 12

Greek Spreads

- Tzatziki** 'τ ζ α τ ζ ί κ ι' - sheep milk yogurt, cucumber, fresh mint & dill 9
- Tirokafteri** 'τ υ ρ ο κ α υ τ ε ρ η' - roasted bell pepper, imported spicy herbs & feta cheese 9
- Láchano** 'κ ό κ κ ι ν ο λ ά χ α ν ο' - marinated red cabbage with Greek yogurt 9
- Acuka** 'Ανοιξε' - roasted bell pepper, walnut with mediterranean herbs & olive oil 9
- Eliés** 'ε λ ι έ ς' - black & green olives with dates, fresh mint & labneh 9
- Karóto** 'κ α ρ ό τ ο' - sauteed carrots, garlic, dill & yogurt 9

Soupes & Salates

- Avgolemono** 'κ ο τ ό σ ο υ π α' - traditional egg-lemon soup with pulled chicken & orzo 9
- Horiatiki** 'χ ω ρ ι ά τ ι κ η σ α λ ά τ α' - classic Greek salad of tomato, cucumber, bell pepper, onion, olives & feta 16
- Maroulosalata** 'μ α ρ ο υ λ ο σ α λ ά τ α' - chopped lettuce, scallions, fresh dill, feta & lemon olive oil 14
- Beet Salad** 'σ α λ ά τ α τ ε ύ τ λ ω ν' - spinach with beets, pumpkin seeds, fresh orange, feta & orange dressing 15

Kirios Piato

- Psári** 'φ ά ρ ι' - oven baked whole Mediterranean branzino with selaniki lemon-oregano salsa A.Q.
- Chilean Seabass** 'φ ά ρ ι' - Crisp-skinned seabass fillet served atop a luscious lemon-infused beurre blanc 52
- Fisherman's Pasta** 'Μ α κ α ρ ο ν ά δ α τ ο υ Ψ α ρ ά' - linguini with mussel, salmon, prawn, basil, kalamata, tomatoes in fish broth 31
- Ox-tail Pasta** 'Β ο δ ο ύ λ α σ τ ι φ ά δ ο' - rappardelle with nebbiolo braised ox-tail ragoût, & pecorino sardo 29
- Traditional Moussaka** 'μ ο υ σ α κ ά ς' - traditional baked casserole with beef-ragu, eggplant, potatoes & béchamel 29
- Lamb Shank** 'κ ο κ κ ι ν υ σ τ ό μ ε κ ρ ι θ α ρ ά κ ι' - aromatic braised lamb shank with orzo & myzithra cheese 34
- Mykonos Souvlaki** 'σ ο υ β λ ά κ ι' - herbs marinated tenderloin, shallot & rosemary skewers 31
- Moscharisia Brizola** 'φ η τ ή μ π ρ ι ζ ό λ α' - snake river ranch charbroiled bone in rib-eye, topped with lava salt 52
- Arnisia Paidakia** 'π α ι δ ά κ ι α' - double r ranch grilled lamb chops with lemon & oregano 42
- Boutakia Kotopoulo** 'μ π ο υ τ ά κ ι α κ ο τ ό π ο υ λ ο' - marinated and grilled chicken thigh, bulgur pilaf and yoghurt dill 26
- Pastitso** 'π α σ τ ι τ σ ο' - Greek style layer of macaroni with beef-ragu sauce & béchamel 27
- Vegetarian Moussaka** 'μ ο υ σ α κ ά ς' - baked casserole with zucchini, potato, eggplant, tomato sauce & bechamel 27
- Lobster Risotto** 'Ρ ι ζ ό τ ο' - arborio rice enriched with lobster essence & topped with perfectly cooked lobster & herbs

Side Dishes

- Greek fries** 'π α τ α τ ε ς τ η γ α ν ι τ ε ς' - French fries with mild spicy garlic yogurt fondue 10
- Brussel sprouts** 'λ α χ α ν ά κ ι β ρ υ ξ ε λ λ ώ ν' - marinated crispy Brussel sprouts 10

Roasted potatoes ' φ η τ έ ς π α τ ά τ ε ς ' - wood-oven baked roasted potatoes 9

Sauteed vegetables ' λ α χ α ν ι κ ά ' - seasonal mix vegetables from Santa Barbara farms 9

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 - Vegan